

THE OFFICIAL JOURNAL of the
Australian Citizen Radio Monitors. S.A. Inc.
COMMUNICATOR



Communicator N° 663
e-Issue 14, Volume 7
July '20

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Editorial for the Communicator must reach the Editor on or before the second Thursday of the month for inclusion in that month's issue. Any and all articles are welcome; however the editors reserve the right to choose content suitability for publication.

To submit articles, items for publication, letters to the editor or to ask questions of our technical writers, please address all correspondence to The Editor at the address shown on the front cover or via email to phil.48@bigpond.com. If you know of anyone who wants to advertise in the Communicator, space and charges are available on request, speak to a committee member for more information.

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Meeting dates.

ACRM SA Inc. Meetings are on the FOURTH TUESDAY of each month.

There is no meeting in December, thus November is break-up meeting.

May's OCM will be 28th. Cancelled

June's OCM ALSO CANCELLED.

July's OCM is on the 28th. Let's hope we don't have to change that!

ACRM SA Inc. Meetings are held at 1st Gilberton Scout Hall, 3A Redmond Rd, Collinswood. SA.

PRESSIE'S PRATTLE; Phil 48:

There is light at the end of the tunnel:

Or at least it looked like light, with the easing of Covid 19 restrictions a resemblance of normality was taking shape; we have an agreed meeting date of the 28th July, which is something to look forward to. Never before in our 40-year history have we cancelled a meeting, forced or otherwise, let alone two straight.

Although a couple of bike rides went down to Covid-19, some positive dates have been put forward for Mallala and the Hardi 24-hour. Added to that we were asked to do a Horse ride at Sandy Creek on the last weekend in July, however that invite was short lived as we were then notified that they could hold the ride if ACRM wasn't there??? Whatever that is supposed to mean? The only reason given was they are allowed a maximum of 80 people at the ride, again ??? Just what does that mean? I assume they reckon social distancing could not be observed if 80 people were in one place. Let's pretend for a moment that is a valid reason, how does it explain that in most cases, ACRM, apart from 49 and myself, are out on controls kilometres apart, which has no bearing on social distancing. Thus one has to ask the question, what's going on? What have we done wrong and why is our presence going to change the outcome?

The negative side of this virus is both varied and far reaching. Ask any of the Committee this question, "What's it like trying to find a topic for their article each month?" I'm not sure I couldn't print some of their answers but the gist of it is, "Bloody hard." Then a topic like Covid-19 comes along and a whole new lot of Covid – 19 material is suddenly available to us – but it soon became a dirty word and a topic that no one wanted to touch. However it may not be liked but it none the less happened and the result was cancelled events all over the country. We were not spared either and two Open Committee meetings were cancelled. As mentioned elsewhere, the 28th July at 8:00 pm. will be our next meeting. The only reason I've had this ramble to highlight the fact that Putting out the mag in the week prior to the meeting is a good reminder to the members advising them of the coming meeting.

During our period of no meetings, its been important to keep the mag going, however the incentive which is usually the meeting has meant that its easy to be a little slack during this time and what would be the meeting date, comes and goes, with yours truly, still typing this rubbish.

Also, somewhere in this mag you will find the remittance for for the 20/21 year's subs.

TREASURE TROVE; Chris 49

Before recycling became popular and having lived through the depression our Mum was very thrifty and having four daughters she would recycle all sorts of things. After she passed away, we found a cushion she had stuffed with old pantyhose. That is one thing that comes to mind another was an item to dry between her toes made from a spatula (plastic cooking scraper) strapped to a cane and wrapped in towelling fabric.

One of my longest recycling items was a dress that I made at high school. The material cost Mum 1pound 17 shillings and 3pence (\$3.72) and the dress design was not quite what I preferred so at home I changed the style twice.

When I was pregnant with our first boy it was altered to become a maternity dress that served well for both mine and my sisters pregnancies.

When Phil and I bought our first house it had pale pink kitchen cupboards so then I made temporary curtains with that same fabric.

Later on came the trend to put cut out fabric flowers onto fleecy jumpers and seal them with fabric paint, sometimes glitter paint enhanced them as well.

And, who hasn't had a patchwork quilt at some time or patchwork anything for that matter?

Although I try to do my bit for recycling I'm yet to part with my 1959/60/61 dressmaking and needlework book.

Some times recycling can go overboard as one of my sisters found, when inside a pouffe, she discovered some pretty nasty, blood-stained, bandages.

Now to change tack completely, if the Crossword buffs notice a difference in style this month, it's because, our daughter-in-law, Michelle offered to do a crossword for us, a crossword or two, in fact, so we'll see what the future brings.

49's picks (Pictures)

I (Phil) have been staring at these pages for nearly two days now, trying to fill the last two pages, when 49 said you haven't put any pictures in have you? "Not yet says I." Although she'd come up with a good idea, I hadn't really picked anything so I warn you, whatever I find might be a bunch of anything or nothing.



As it turns out the first pic is her latest project and it's a bit of a Ahhh moment, nothing nasty at all.

As are the following. Small toys, like Trauma Teddies or little ducks for children when in need of care, not only for Police and Ambulance Officers but also for Nurses to give children when they are about to stick in that nasty needle.



This batch of dolls and ducklings went to our local ambulance Brigade.

She also got a request for little beanies to put on prem babies heads, mainly from Ambo's incase babies are born at home or in the ambulance.



Since starting to make these items she has got her sister Barbara and a friend interested in the knitting, which means hundreds of them have been donated to various services.

While they are all cute and cuddly in their own way, I was surprised to hear the little ducklings were most popular.

Why limit oneself to human things, when the four legged humans get cold too, especially those yappy little things that barely qualify as a dog, let alone a 4-legged human?



All that to introduce another little garment I found on her phone. The thing evidently looked gorgeous in it. Owner's words not mine
Not exactly true, the thing reference was me.
I'm going to get crucified for this statement but as mentioned before, I've got broad shoulders.
There are a few mutts that come into this category and it also applies to cats, why bother, after all euthanasia for animals (I use the word loosely) is legal.
Although nothing to do with this picture, I was reminded of a sticker I read in the back of a car window once. It read, If you are looking for your cat, look under my back wheel.
Send your complaints to the editor via our box number.

RALLY ROUND UP Trev 120

Just to bring up a little contradiction, I thought I'd mention how we can go from one end of the scale to the other in no time flat. A normal year consists of shuffling things around so that a particular weekend is free to fill one's obligation at an event, right through to the opposite end, like now, waiting at home, almost bored and hoping for the normality to return. Not everything has stood still, Mallala is on the 8th Aug and the 24-Hr is the 6-7th Sept, however one of the September regulars, Clare, has gone under the hammer for 2020.

From the TO;Bill 78:

As we near the end of the first wave of COVID-19? Our thoughts swing towards preparing for resuming duties at sporting events. Now is the time to ensure all batteries are charged and suitable to last the duration of an event, both portable radios and spare batteries, second batteries in vehicles and any other battery equipment that you possess. We also need to check all aerials, coax cable and connectors for any problems. If you are unsure of anything, please contact myself or 48 and we will try to assist with rectification or testing?

TUCK'S TALES; Graham: 141:

Sometime this year, we Australian taxpayers will again receive another 'Economic Stimulus' payment.

This is indeed a very exciting program, and can be explained by using a Q & A format:

Q. What is an 'Economic Stimulus' payment?

A. It is money that the federal government will send to taxpayers.

Q. Where will the government get this money?

A. From taxpayers.

Q. So the government is giving me back my own money?

A. Only a smidgen of it.

Q. What is the purpose of this payment?

A. The plan is for you to use the money to purchase a

High-definition TV set or similar, thus stimulating the economy.

Q. But isn't that stimulating the economy of China?

A. Shut up.

Below is some helpful advice on how to best help the Australian Economy by spending your stimulus cheque wisely:

* If you spend the stimulus money at K-Mart, Big W, Target or the host of \$2 shops we have, the money will go to China, Vietnam or Sri Lanka.

* If you spend it on petrol, your money will go to the Arabs.

* If you purchase a computer, it will go to India, Taiwan or China.

* If you purchase fruit and vegetables, it will go to China, India, and Peru.

* If you buy an efficient car, it will go to Japan or Korea.

* If you purchase useless stuff, it will go to Taiwan.

* If you pay your credit cards off, or buy stock, it will go to exec management bonuses and they will hide it offshore.

We advise that you instead, keep the money in Australia by:

- 1) Spending it at garage sales, or
- 2) Going to footy games, or
- 3) Spending it on prostitutes, or
- 4) Beer or
- 5) Tattoos.

(These are just about the only Australian businesses still operating in OZ.)

Conclusion:

Go to a footy game with a tattooed prostitute who you met at a garage sale and drink beer all day!

LAST MONTH'S

CROSSWORD ANSWERS

1	D	O	2	G	S	3	A	4	S	5	S	6	T	7	E	D
	E		R		8	F		I		M		O		A		
9	C	H	A	R	L	E	S		10	A	U	D	I	T		
	O		N		O		T		G		D		E			
11	R	A	D	I	O	A	E	R	I	A	L	S				
	A				R		R		N		E		12	B		
13	T	O	14	T	E	M	S		15	B	A	R	R	E	L	
	E		U		A		16	E		T					I	
	17	D	R	I	N	K	D	R	I	18	V	E	R	S		
19	A		N		A		I		O		L		T			
20	L	Y	I	N	G		21	B	A	N	D	A	G	E		
	S		P		E		L		S		T		R			
22	O	B	S	E	R	V	E	D		23	J	E	T	S		

Birthday greetings.

Birthday greetings for July are extended to:

Sandy 212 for the 4th and
Adrian 423 for the 28th.

Many happy returns of the day to both of you.

Last month's average has taken a blow in July. I counted 4 members which are no longer with us, thus our average monthly loss is back to 3.

Sadly, the growth rate does not equal the loss.

Member's Contributions To Our delinquency

Derek 40 heard our plea for articles last month so he sent this through to us. Thanks Derek.

Bob is feeling terrible and goes to the doctor.

The doctor checks him over and says, 'Sorry, I have some bad news, you have Yellow 24, a really nasty virus. It's called Yellow 24 because it turns your blood yellow and you usually only have 24 hours to live. There's no known cure so just go home and enjoy your final precious moments with your family.'

Thus, he trudges home to his wife and breaks the news. Although distraught, she asks him to go to Bingo with her that evening, as he's never been there with her before.

They arrive at the bingo and with his first card he gets four corners, winning \$35. Then, with the same card, he gets a line and wins \$320. Then a full house winning \$5000. Then the National Game comes up and he wins that too getting \$780,000.

The bingo caller gets him up on stage and says, 'son, I've been here 20 years and I've never seen anyone win four corners, a line and the full-house on the same card, plus pull off the national game. You must be the luckiest bloke on Earth!'

'Lucky?' he screamed. 'Lucky? I'll have you know I've got Yellow 24!'

'Stone the Crows,' says the bingo caller. 'You've won the meat raffle as well!'

Now one that tickled my fancy, sorry parents, you may have fun explaining this one to the kiddies.

Two blokes talking about professions, in particular, a gynaecologist and a genealogist. One asks, "What's the difference?" The other replies, "One looks up the family tree and the other looks up the family bush."



We all get heavier as we get older because there's a lot more information in our heads. So I'm not fat, I'm just really intelligent and my head couldn't hold any more so it started filling up the rest of me!

That's my story and I'm sticking to it!

I hope I'm giving credit where credit is due, however if it wasn't Derek 40 who sent in this giggle, I've got broad shoulders and don't mind if you tell me I got it wrong.



IN THE KITCHEN WITH CHRIS 49.

SALTED CARAMEL & CHOCOLATE

Salted caramel, for layers (see below)

- 2 x 200g blocks 70% cocoa chocolate for cooking, chopped
- 240g butter, chopped
- ¼ cup Dutch processed cocoa
- 2 teaspoons vanilla extra
- 2 teaspoons gelatine dissolved in 1-tablespoon boiling water
- ¾ cup caster sugar
- 6 egg yolks
- 2 cups thickened cream

Method; - Line a 22 x 12cm medium loaf pan with a layer of plastic wrap, leaving a 12cm overhang. Prepare the Salted Caramel, break half into pieces and place into an airtight container. Crush the remaining caramel with a rolling pin into 1-2cm pieces, set aside.

Place chocolate, butter, sugar and cocoa into a heatproof glass bowl over simmering water. Stir until melted and smooth. Turn off the heat and stir for a further 2 minutes or until sugar has almost dissolved. Remove from heat and let cool. Whisk egg yolks into chocolate mixture, one at a time, until smooth then whisk in vanilla and gelatine mixture.

Beat cream in a bowl until softly whipped. Fold ½ cup of cream into cooled chocolate mixture, then fold in remaining cream. Spoon ⅓ of the mixture into loaf pan then smooth the surface. Cover with the crushed Salted Caramel. Repeat process once more then finish with a layer of chocolate mixture.

Cover with plastic wrap overhang then chill overnight or for up to 2 days. To serve, un-mould onto a serving plate and top with Salted Caramel pieces. Using a serrated knife, gently saw into slices.

SALTED CARAMEL

In a medium-size pan, combine 2¼ cups sugar with ¾ cup water and stir over low heat until sugar is dissolved. Increase the heat and boil without stirring for 10-12 minutes or until golden. Pour between two lined baking trays and sprinkle with 2 teaspoons sea salt flakes. Allow to set.

CHOCOLATE TART WITH STRAWBERRIES

Chocolate Pastry (see below)

1 cup thickened cream	¼ cup brown sugar
200g dark chocolate, broken into pieces	60g butter, chopped
2 eggs, plus 2 egg yolks	250g strawberries, sliced

Method: - Slice the pastry into 3mm thick rounds and arrange over the base and sides of a 12 x 34.5cm (base measurement) fluted loose-bottom pan. Using your fingertips, press pastry into pan to cover, trimming edges. Chill for 30 minutes.

Preheat oven to 180°C (160°C fan forced). Prick base of pastry all over with a fork. Line with baking paper and fill with baking beans or rice. Place onto a baking tray and bake for 10 minutes. Remove paper and rice, then bake for a further 8-10 minutes or until pastry is cooked.

Meanwhile, heat cream and sugar in a pan over medium heat, stirring until dissolved. Set aside for 10 minutes. Melt chocolate and butter in a bowl over a saucepan of simmering water, stirring until smooth. Cool for 5 minutes.

Transfer cream to a bowl then whisk in eggs and egg yolks. Gradually add chocolate mixture, mix until smooth. Pour into pastry case and bake for 20 minutes or until just set. Cool to room temperature then chill for 1 hour. Top with strawberries to serve.

CHOCOLATE PASTRY

Process 1 2/3 cups plain flour, 2 tablespoons cocoa powder and ¼ cup brown sugar in a food processor until combined. Add 140g chopped and chilled butter and process until combined. Add 1 egg yolk and 2 tablespoons chilled water then process until mixture just comes together. Shape into a log, wrap in plastic wrap and chill for 30 minutes.

LAYER CAKES WITH MAPLE CREAM

90g white chocolate, broken into pieces
125g butter, chopped ¾ cup caster sugar
½ cup sour cream 1 egg, lightly beaten
1 teaspoon vanilla extract
2/3 cup each plain flour and self-raising flour
Maple Cream, to decorate (see below)

Method: - Preheat oven to 180°C (160°C fan forced). Spray 6 holes of a standard-size Texas muffin pan (¾ cup capacity) with cooking spray. Place the butter, chocolate, sugar and sour cream into a saucepan over low heat and stir until melted and smooth. Remove from heat, transfer to a medium-size bowl. Let cool for 30 minutes.

Add egg and vanilla to cooled chocolate mix and stir to combine. Place flours into a large bowl, add ⅓ of the chocolate mixture, stir to combine then add remaining chocolate mix.

Spoon cake mixture between muffin holes. Bake for 20-25 minutes or until cooked when tested with a skewer. Cool in trays for 10 minutes before turning out onto a wire rack to cool completely. Once cool, slice each cake twice to make 3 layers with Maple Cream and sandwich together. Dollop remaining cream on top. Finish with a square of chocolate to serve.

MAPLE CREAM

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Beat 300ml thickened cream and 2 teaspoons maple syrup until it has thickened and holds it's shape when dolloped with a spoon.

COFFEE AND ALMOND MERINGUES

3 egg whites	¾ cup caster sugar
1 tsp coffee granules, crushed	½ cup toasted flaked almonds
¾ cup thickened cream	2 tblspns coffee flavoured liqueur,
optional	
Chocolate Sauce, to serve (see below)	

Method: -Preheat the oven to 130°C (110°C fan forced). Line a large baking sheet with baking paper. Place the egg whites into a bowl. Using electric beaters, beat until thick. Gradually add sugar and continue beating for 10 minutes. Fold through the coffee and almonds.

Drop four equal portions of mixture onto the baking sheet and bake for 1 hour or until they are dry and crisp. Allow to cool in the oven.

Place thickened cream and liqueur into a small bowl and beat until soft peaks form. Serve meringues with liqueur cream and drizzle with Chocolate Sauce. Garnish with extra toasted flaked almonds.

CHOCOLATE SAUCE

Place 100g chopped Cadbury Dark Cooking Chocolate and 15g butter into a bowl over simmering water and stir until smooth. Remove from heat and stir through 2 tablespoons thickened cream and 1 tablespoon golden syrup.

WHITE CHOCOLATE & PASSIONFRUIT TART

300g chocolate ripple biscuits
100g butter, melted and cooled
60g butter, extra, chopped
¼ cup canned passionfruit pulp in syrup
2 tsp gelatine, dissolved in ¼ cup boiling water

½ cup roasted macadamias
200g white chocolate, chopped
1 cup thickened cream

Method: - Preheat oven to 180°C (160°C fan forced). Grease and line the base of a 24cm loose-bottomed flan tin. Process biscuits and macadamias in a processor until crushed. Add butter and process until combined. Press into base and sides of pan then bake for 10 minutes. Let cool.

Place white chocolate, extra butter and 1/3 cup thickened cream into a saucepan and stir over low heat until melted. Set aside to cool.

Whip remaining cream until thick then add the cooled chocolate mixture along with passionfruit and gelatine mixture. Pour chocolate mixture into the biscuit base and chill until set. Garnish with whipped cream, passionfruit pulp and chocolate curls.

CHOC CHIP COOKIES

Makes 36

125g butter, softened

½ teaspoon vanilla essence

¾ cup each S R flour and plain flour

¾ cup each dark and white choc bits

¼ cups brown sugar

1 egg

½ cup grated milk cooking chocolate

Method: - Preheat oven to 180°C (160°C fan forced). Line two baking trays with baking paper.

Cream the butter and brown sugar in a bowl until light and fluffy. Add vanilla and egg and beat to combine. Fold through flours and grated cooking chocolate until just combined. Fold through the choc bits.

Roll tablespoonfuls of the mixture into balls, place 5cm apart on baking trays. Bake for 18-20 minutes or until biscuits are golden. Cool on trays for 5 minutes before transferring to a rack to cool completely.

LITTLE CARAMEL MUD CAKES

1 180g block premium white chocolate, chopped 100g butter, chopped
½ cup brown sugar ½ cup milk
1 egg, lightly beaten 1 teaspoon vanilla extract
⅓ cup self-raising flour Toffee Sauce, to serve (see below)

Method: - Preheat oven to 180°C (160°C fan forced) Spray 6 holes of a heart-shaped baking pan (2/3 –cup capacity) with cooking spray.

Place chopped white chocolate, butter, brown sugar and milk into a saucepan and stir over low heat until melted and smooth. Remove from heat, transfer to a bowl and stand to cool for 20 minutes.

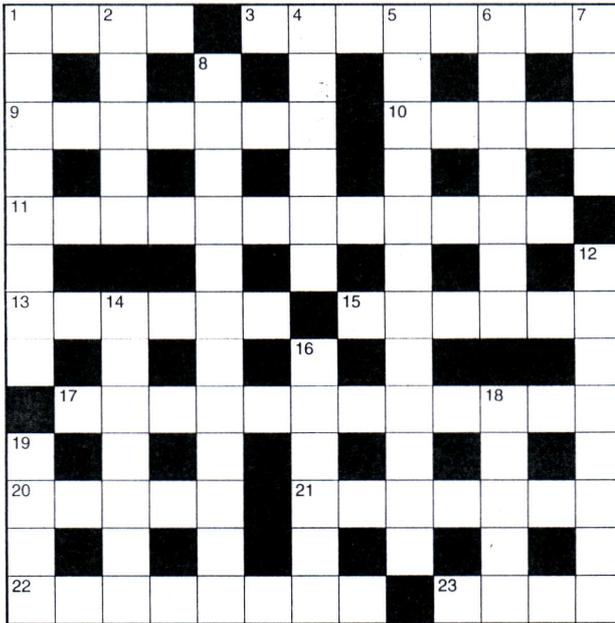
Whisk eggs and vanilla into chocolate mixture. Combine flours in a large bowl. Add 1/3 of chocolate mixture and stir until combined, add remaining mixture in two lots, stirring well after each addition.

Divide mixture between holes. Bake for 25 minutes or until cooked when tested with a skewer. Stand in the pan for 5 minutes before turning out onto a wire rack to cool completely. Serve warm with Toffee Sauce and a drizzle of cream or scoop of vanilla ice-cream.

TOFFEE SAUCE

Place 1 cup firmly packed brown sugar and 80g butter into a saucepan and stir over medium heat until sugar dissolves and mixture is well combined. Stir through ¾ cup thickened cream and simmer for 1 minute, remove from heat and serve warm.

Crossword Puzzle, by our guest compiler,
Michelle Richards



(Jul 20)

ACROSS

1. Sealed track. (4).
3. Decorating (8)
9. Retrenched. (4, 3).
10. Suggest (5).
11. Artist's utensils. (5,7).
13. Break free.(6).
15. Large meals. (6).
17. Intolerable. (12).
20. Rock ledge. (5).
21. Hanging light. (7).
22. Foot treatment. (8)
23. Disorder. (4).

DOWN

- 1 Became sick again. (8)
2. Cover for. (5)
4. Distort. (6)
5. Re-examining. (12)
6. Stamp. (7)
7. Musical _ _ _ _ and Dolls. (4)
8. Ocean. (5, 7)
12. Fibrous mineral. (8).
14. Compete. (7).
16. Harvester. (6).
18. Stop. (5)
19. Reply (inits). (1,1,1,1).

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